

42
RECIPES USING
12

APPLESAUCE

TESTED &
SELECTED



APPETIZING
NUTRITIOUS

W. R. ROACH & COMPANY

GRAND RAPIDS, MICHIGAN



The brand you know by HART

HART BRAND Applesauce is a distinct achievement . . . a substantial contribution to the well-balanced, protected, year-round diet . . . a wholesome, appetizing food, available for hundreds of recipes . . . countless pleasing dishes for the grown-ups, a delight for the growing children.

Canned under scrupulous sanitary conditions and rigid scientific control, to conserve the food-values, flavor, aroma, zest . . . **HART BRAND Applesauce** is produced exclusively from Michigan sun-and-tree-ripened apples . . . the fruit supreme!

The inherent superior quality of Michigan-grown apples is common knowledge a century old . . . to Nature's contribution, man in the laboratories and in the orchards has devised ways and means to foster quality by efficient orchard management. We, in our modern **HART BRAND** canneries, guided by the results of scientific research and experiments, select only proven varieties for blending in the production of a perfect applesauce.

Delivered promptly from the orchards to the factory receiving platform, the apples are instantly started under inspection, to the automatic washers, to the mechanical peelers, again inspected and on through the various operations into the bright sterilized tin cans, mechanically sealed and the final cook after closing.

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HELPFUL SUGGESTIONS

The recipes published in this folder are not of our own "creation" . . . they have come to us from many highly responsible sources. We are printing them as submitted. We want to emphasize for the guidance of the reader that **HART BRAND Applesauce** is *moderately sweetened* with pure granulated sugar.

The contents of a No. 2 (#2) can of applesauce weigh 20 ounces; the equivalent of $2\frac{1}{3}$ cupfuls. One cupful weighs about $8\frac{1}{2}$ ounces; one pound, scant 2 cupfuls.

Lemon, either the juice or grated peel or both; additional salt; spices, such as cinnamon, nutmeg, etc.; flavoring extracts, vanilla, etc., supplementing some of the recipes published, are favored by many to suit different tastes.

Countless other foods are improved by the addition of applesauce. For example, mince meat about one part applesauce to four parts mince meat; cranberry sauce in about the same ratio, etc.

Applesauce, hot or cold, with or without the addition of lemon, spices or flavoring extract, served with meats, fowl, French toast, pancakes, etc., is of increasing popularity.

CAKES

No. 1 LAST MINUTE FRUIT CAKE

1 c. applesauce	1/4 c. water
1/2 c. shortening	1/4 c. almonds, cut fine
1 c. granulated sugar	1/4 c. walnuts, cut fine
1 egg	1/2 c. raisins
2 1/4 c. flour	1/4 c. dates, cut fine
1/2 tsp. nutmeg	1/4 c. candied cherries, cut fine
1/2 tsp. allspice	1/4 c. candied pineapple, cut fine
1/2 tsp. cinnamon	1/4 c. lemon rind, cut fine
1 tsp. salt	
1 tsp. soda	

Cream shortening, add sugar gradually and cream thoroughly. Add well beaten egg. Add applesauce. Sift flour once before measuring. Sift together flour, spices, salt and soda. Add flour mixture alternately with the water to the creamed mixture. Add fruit and nuts which have been mixed with the last addition of flour. Pour into greased and floured pan and bake for 45 minutes in moderate oven (350°) (size pan, one 9-inch square pan).

No. 2 APPLESAUCE CAKE

1 1/2 c. applesauce	1/2 tsp. cinnamon
1/2 c. shortening	1/2 tsp. cloves
2 c. sugar	1/2 tsp. allspice
1 egg	1 c. chopped raisins
2 1/2 c. flour	1/2 c. broken walnuts
1/4 tsp. salt	2 tsp. soda
	1/2 c. boiling water

Cream shortening and add sugar gradually. Add well beaten egg. Add applesauce. Sift flour once before measuring. Use a little of the flour to dredge fruit and nuts. Sift remaining flour with salt and spices. Dissolve soda in boiling water. Add flour mixture alternately with the water to the creamed mixture. Add the floured raisins and nuts. Pour into greased and floured pan and bake for one hour in moderate oven (350° F.). Size pan, 8 x 12 inches.

NOTE: If only 1/2 recipe is used, bake 45 minutes in 8 x 8 inch pan.

*"The modern canning factory . . . your kitchen
by proxy."*

No. 3 APPLE GINGERBREAD

1 pkg. prepared gingerbread mix (14-oz.)	1 No. 2 can applesauce Cream
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Prepare the gingerbread, following manufacturer's directions on label. Spread applesauce over bottom of a greased shallow baking dish 12 x 8 inches. Pour gingerbread batter over top of the applesauce. Bake in a moderate oven of 350°F. for 35 to 40 minutes. Makes 12 servings. Serve with plain cream.

No. 4 ALMOND APPLESAUCE CAKE

1 1/2 c. applesauce	2 1/2 c. rusk crumbs
4 tbsp. butter	3/4 c. ground almonds
	1 c. brown sugar

Select round baking dish about 8 inches in diameter and 3 inches deep. Butter generously. Reserve 1/2 cup rusk crumbs. Line bottom and sides with 1 cup crumbs. Sprinkle with half the almonds, then half the sugar. Pour applesauce over this, add remaining crumbs, almonds and sugar. Top with 1/2 cup crumbs and dot with remaining butter. Bake in a moderate oven for 25 minutes. Cool. Spread entire cake with whipped cream. Serve in wedge shaped pieces. Serves 8.

No. 5 HONEY CAKE WITH APPLESAUCE AND WHIPPED CREAM

1 No. 2 can applesauce	4 tsp. baking powder
1 egg	$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. honey	2 tsp. cinnamon
$\frac{3}{8}$ c. butter	1 tsp. cloves
2 c. flour	$\frac{1}{2}$ c. hot water

Whipped cream

Beat egg well, add sugar and honey and cream well. Add melted butter. Sift together the dry ingredients and add alternately with the hot water. Pour into a greased flat cake tin and bake in moderate oven, 350° for about 30 minutes. Cut into squares for serving while still hot, split open and spread liberally with cold applesauce between the layers. Pile whipped cream on top. Serves 8.

No. 6 APPLE AND DATE LAYER CAKE

$\frac{1}{2}$ c. shortening	$\frac{3}{4}$ c. diluted evaporated milk
1 c. sugar	$1\frac{3}{4}$ c. pastry flour
2 eggs	3 tsp. baking powder
	1 tsp. lemon extract

Cream shortening and sugar, then add well-beaten eggs. Add evaporated milk alternately with the sifted flour and baking powder. Flavor with lemon. Bake in two layers in a moderate — 375° — oven for about 20 minutes. When cool, put together with apple and date filling. Ice top and sides with plain white icing flavored with lemon.

Filling

1 c. applesauce	$1\frac{1}{2}$ tbsp. lemon juice
$\frac{1}{4}$ c. chopped stoned dates	1 tsp. grated lemon rind
4 tbsp. sugar	$1\frac{1}{2}$ tbsp. butter
$1\frac{1}{2}$ tbsp. flour	1 egg yolk

Mix sugar and flour and add to the applesauce and dates. Cook for 3 minutes. Then add the butter, and the slightly beaten egg yolk and cook until thick. Add lemon juice and rind. Cool and put between the layers of cake. Cover top and sides of cake with plain white icing.

"A dish of applesauce, topped with whipped cream, the complete dessert."

PIES

No. 7 CREAMED APPLESAUCE PIE

Roll out pie paste, quite thin, line a pie plate. Sprinkle with flour. Lay on another crust and bake until brown. When ready to serve, open crust, spread lower one with well sweetened applesauce, beaten light. Cover with whipped cream, lay on upper crust and sprinkle with powdered sugar. Once served, the family will demand this dessert repeatedly.

No. 8 GRAHAM CRACKER PIE (BAKED)

1 No. 2 can applesauce	$\frac{1}{4}$ lb. butter
20 graham crackers	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ c. powdered sugar	juice of $\frac{1}{2}$ lemon

Whipping cream

Roll crackers fine, melt butter and mix thoroughly with cracker crumbs, sugar and cinnamon. Put two-thirds of crumb mixture into the bottom of a 9-inch pie tin and pat to form a crust. Pour on this crust the applesauce, to which lemon juice has been added. Spread remaining crumb mixture over the applesauce and pat to form the top crust. Bake 15 minutes 350° . Chill and cover with whipped cream.

No. 9 APPLESauce PIE (REFRIGERATOR)

1 No. 2 can applesauce

Crust:

1½ c. graham cracker crumbs
⅓ c. powdered sugar

½ c. butter (scant)
2 tsp. lemon juice

Crush graham crackers and mix with butter and sugar. Pat mixture into pie pan. Place in refrigerator or cold place and allow to stand for several hours, then fill crust with one No. 2 can of applesauce to which 2 teaspoons of lemon juice added (a little more sugar may be added to the applesauce). Top with whipped cream.

"Apples held in cold storage from October to April and May . . . a normal period for the variety used . . . lost half their vitamin C. Apples canned in October from the same lot still had their original vitamin content eight months later when tested."

No. 10 APPLE AND DATE PIE

1 No. 2 can applesauce
½ c. chopped dates
2 egg yolks

Few grains salt
1 tbsp. lemon juice
2 egg whites

6 tbsp. confectioner's sugar

Add dates and beaten egg yolks to the applesauce, add salt and lemon juice and pour into a lower crust. Bake in a hot oven, 450° for 10 minutes, then 325° for 20 minutes. Remove from oven, cool slightly, and cover with meringue made from the egg white and sugar. Return to oven and let brown slowly, 300° for 15 minutes. Serve cold.

No. 11 APPLESauce PIE

1 No. 2 can applesauce
1 tsp. lemon juice

1 tbsp. butter
½ tsp. nutmeg

Combine applesauce and lemon juice and pour into a pie tin lined with pastry. Dot butter over the top and sprinkle with nutmeg. Cover with the upper crust and bake, having oven hot at first, then moderate. 450° for 10 minutes, 350° for 20 minutes.

"As for the other vitamins in canned foods, it may be said with confidence from data available, that these are not destroyed in canning to an appreciable extent."

No. 12 APPLE AND CREAM CHEESE PIE

1 No. 2 can applesauce
¼ tsp. cloves
1 tbsp. butter

¾ c. cream
1 cream cheese
Few grains salt

Season applesauce with the cloves and pour into a crust. Dot with butter and bake, 450° for 10 minutes, 350° for 20 minutes. Cool. Beat the cream, add the cheese which has been forced through a sieve, and pile on the pie, which should be very cold.

No. 13 APPLE TARTS

1 No. 2 can applesauce
2 tbsp. melted butter

1 tsp. lemon juice
¼ tsp. allspice

Grated Cheese

Mix applesauce, butter, lemon juice and allspice. Fill previously baked tart shells with this mixture. Sprinkle cheese over the tops and serve. Makes 16 tarts.

PUDDINGS

No. 14

APPLESAUCE PUDDING

1 No. 2 can applesauce

Batter:

1 c. sugar

1 egg

1 tbsp. butter

$\frac{1}{2}$ c. sour milk

1 tsp. soda

1 c. flour

Grease a baking dish and place the contents of one can of applesauce in bottom. Make the batter and put on top of applesauce and bake in moderate oven. Sprinkle top with cinnamon and sugar and bake. Serve with pudding sauce — cream or whipped cream.

"A long list of fruits and green vegetables are most effectively preserved in a wholesome and attractive form, and for an almost indefinite period if necessary, through the process of canning."

No. 15

GRAHAM CRACKER APPLESauce PUDDING

1 No. 2 can applesauce

1 tsp. vanilla extract

2 eggs, beaten

$\frac{3}{4}$ c. top milk

$2\frac{1}{2}$ c. graham cracker crumbs

$\frac{1}{4}$ c. melted butter or margarine

Combine applesauce, vanilla, eggs and top milk; mix well. Combine graham cracker crumbs and butter and add 1 cup of crumbs to applesauce mixture. Pour this mixture into greased baking dish, 8 x 10 inches, and top with remaining crumbs. Bake in a moderate oven of 350° F. for 30 minutes. When cool cut into 12 squares. Serve with whipped cream or light cream. To serve 2 or 3 make half this recipe.

No. 16

APPLE MERINGUE PUDDING

2 c. applesauce

$\frac{2}{3}$ tsp. cinnamon

$\frac{1}{3}$ tsp. nutmeg

1 tbsp. butter

2 tbsp. powdered sugar

2 eggs

$\frac{1}{2}$ c. sugar

Add spice, sugar and butter to the hot applesauce. Pour onto the beaten yolks of eggs, stirring constantly. Pour into buttered pudding dish and bake 10 minutes in moderate oven. Make a meringue of the whites, pile lightly on the pudding and return to the oven to brown the meringue. Serve hot or cold with whipped cream, cream and sugar or a custard sauce. Temperature: 345° F. Time: About 10 minutes.

"No other method serves so well to conserve the delicate flavors of fruits and vegetables as does canning by modern processes."

No. 17

APPLESAUCE BROWN BETTY

2 c. applesauce

1 c. bread crumbs

$\frac{1}{4}$ c. butter

$\frac{1}{4}$ tsp. cinnamon

$\frac{1}{8}$ tsp. nutmeg

$\frac{1}{2}$ c. sugar

Rind and juice of 1 lemon

Add lemon juice and grated rind to applesauce. Arrange applesauce and crumbs in layers in a buttered baking dish. Dot layers with butter and sprinkle with spices. Bake in a moderate oven. Temperature: 350° F. Time: 45 minutes. Serve with plain or whipped cream, lemon or hard sauce, or honey meringue. Recipe makes 6 servings.

SALADS

No. 18 APPLESauce MOLD

1 tsp. gelatin

2 tsp. cold water
1 c. applesauce

Soak gelatin in cold water and add hot applesauce. Pour in mold and chill. The mold may be colored green or red. Serve on lettuce with mayonnaise dressing or as a garnish for meat.

No. 19 JELLIED APPLESAUCE

2 c. applesauce

$\frac{1}{4}$ c. sugar

3 tbsp. red cinnamon candies

1/2 tsp. nutmeg

1 tsp. granulated gelatin

2 tbsp. water

2 tsp. lemon juice

Soak the gelatin in the water for 5 minutes. Heat the applesauce to the boiling point; add the sugar, cinnamon candies, nutmeg and soaked gelatin and stir until the candies and gelatin are dissolved. Cool, add the lemon juice and turn into small wet molds. Chill until firm. Serve with roast pork.

"There is no industry with which we are familiar which has been more alert in the study of the science underlying the packing of foods in air-tight containers, so as to send to the consumer products of the highest quality, than has the canning industry."

No. 20 APPLE ALE SALAD

2 tbsp. gelatin

$\frac{1}{4}$ c. cold water

$\frac{1}{2}$ c. boiling water

$\frac{1}{3}$ c. sugar

3 tbsp. lemon juice

3 tbsp. orange juice

1½ c. ginger ale

1½ c. applesauce

1/2 c. chopped blanched almonds

Soak gelatin in the cold water 5 minutes, dissolve in the boiling water. Add sugar, fruit juices and the ginger ale. Add applesauce. When about to set add the almonds and pour into small wet molds and chill. Serve very cold on lettuce with cream mayonnaise. Serves 8.

No. 21 JELLIED APPLE LIME SALAD

1 pkg. lime gelatin

1 c. boiling water

1 11-oz. can applesauce

6 leaves lettuce

6 tbsp. mayonnaise

Dissolve gelatin in the boiling water. Add applesauce and pour into molds and chill. Turn out onto lettuce leaves and top with mayonnaise. Serves 6.

No. 22 DESSERT SALAD

2 large bananas

1/2 lemon, juice

1/2 c. canned applesauce

Lettuce

Moist cocoanut

Chopped walnuts

Mayonnaise

Slice bananas lengthwise and place cut side up in four individual nests of lettuce. Sprinkle with lemon juice, pile applesauce along the tops. Sprinkle with cocoanut and nuts and garnish with mayonnaise. Serves 4.

MISCELLANEOUS RECIPES

No. 23 APPLE CHEESE BISCUITS

2 c. flour	3 tbsp. shortening
4 tsp. baking powder	1 egg
1/2 tsp. soda	1/2 c. applesauce
1 tsp. salt	1/4 c. thick sour milk
Grated cheese	

Mix and sift dry ingredients. Cut in the shortening and add the beaten egg, applesauce and sour milk mixed together. Pat out on a floured board, cut into small biscuits and place in pans. Sprinkle with grated cheese and bake in a hot oven, 450°, for 10 to 12 minutes. About 16 medium sized biscuits.

"There are special features in the canning process which preserves a nutrient principle which ordinary cooking destroys."

No. 24 BAKING POWDER BISCUIT DOUGH WITH APPLESAUCE

The (1) ordinary, or the (2) rich, baking powder biscuit dough may be used for: (a) Dutch Apple Cake; (b) Roly-Poly; (c) Applesauce Shortcake; also Apple Dumplings.

(a) Dutch Apple Cake

Use 1 to 2 cups applesauce. Spread over buttered top of coffee cake. Sprinkle sugar and cinnamon mixture over applesauce.

(b) Roly-Poly

Filling for Roly-Poly:

2 c. applesauce	1 tbsp. nutmeg
1 c. brown sugar	1 tbsp. cinnamon

Make a baking powder biscuit for coffee cake dough; roll 1/4 inch thick. Spread with applesauce, sugar and spice. Roll like a jelly roll, pinching ends firmly together so that applesauce will not run out. Place in a baking pan; bake in a moderate oven. Cut into 2-inch slices. Serve with cream, hard sauce, lemon sauce or dumpling sauce. Temperature: 350° F. Time: 30 minutes.

(c) Applesauce Shortcake

Into a buttered baking dish put applesauce; sprinkle with cinnamon and sugar and dot with butter. Spread rich baking powder biscuit or coffee cake dough over this. Bake in a moderate oven. Temperature: 350° F. Time: 30 minutes.

"Canned foods have steadily grown in favor with the consuming public, mainly because of the excellence of the state of preservation and the attractiveness of their flavors and appearance."

No. 25 APPLE AND DATE BAVARIAN CREAM

1 tbsp. gelatin	2 tbsp. lemon juice
1/4 c. cold water	1/4 c. orange marmalade
1 1/2 c. applesauce	1/2 c. chopped dates
1 1/2 c. cream	

Soften gelatin in the cold water. Heat applesauce, lemon juice and marmalade to boiling and pour over gelatin, stir till dissolved and add dates. When about to stiffen, fold in whipped cream and chill. Serves 8.

No. 26 APPLESAUCE ICE BOX DESSERT

1 c. dry cake or cookie crumbs	1 c. cream, whipped
1/4 c. powdered sugar	1 1/4 c. applesauce
	1 tbsp. lemon juice
1 tsp. vanilla	

Mix finely crumbed cake or cookies with powdered sugar. Fold into this the whipped cream, applesauce and flavoring. Chill in refrigerator for 1 hour before serving. 1/2 cup nut meats may be added. Dessert may be put into dessert dishes before chilling.

No. 27 APPLE TAPIOCA FOAM

1 c. boiling water	1/3 c. orange juice
3 tbsp. minute tapioca	1 tbsp. lemon juice
2 tbsp. sugar	1 c. applesauce
1 egg white	

Add tapioca to the boiling water and cook in double boiler until thick. Add sugar, orange and lemon juice and continue cooking until tapioca is transparent. Add the applesauce, chill and fold in the stiffly beaten egg white. Chill and pile lightly in serving glasses. Top with whipped cream if desired. Serves 6.

No. 28 APPLE AND COCOANUT SNOW

2 egg whites	2 tsp. lemon juice
1 c. applesauce	2 tbsp. confectioner's sugar
1/4 4-oz. can moist cocoanut	Jelly or marmalade

Beat egg whites stiff (yolks can be used in custard or mayonnaise for the next day's dinner). Fold in the applesauce, cocoanut, lemon juice and sugar and pile lightly in glass cups. Put a small dab of jelly or marmalade on top of each for garnish and chill till ready to serve. Serves 4.

"The high favor of canned foods among consumers everywhere is justified by the results of nutritional research."

No. 29 APPLE WHIP (A)

1/3 c. cream	1 tsp. lemon juice
1/3 c. applesauce	1 tsp. orange juice
1 tbsp. confectioner's sugar	3 lady fingers

Beat the cream and add sugar and applesauce. Add lemon and orange juice. Split lady fingers (the packaged ones) and stand 3 halves upright in each of two dessert glasses. Pile the apple whip in the center and chill. Serves 2.

No. 30 APPLE WHIP (B)

6 tbsp. granulated sugar	2 egg whites
1/8 tsp. ground nutmeg	1 No. 2 can applesauce
1 tsp. vanilla extract	

Add sugar, nutmeg and vanilla to the applesauce. Beat egg whites stiff and fold into applesauce. Chill and serve alone, with cream, or with a custard sauce made from the 2 leftover egg yolks. Serves 6.

No. 31 APPLESAUCE TOPPING

3 egg whites	2 tbsp. powdered sugar
3/4 c. applesauce	

Beat egg whites until stiff, fold in the applesauce and sugar. A little almond or lemon flavoring may be added if desired. Use as a topping for cakes or pies, or put into sherbet glasses, chill and serve with fruit sauce.

No. 32

APPLESAUCE SHERBET

1½ c. applesauce
 ⅛ tsp. salt
 1 egg white

2 c. water
 6 tbsp. lemon juice
 Grated rind of 1 lemon

Add water, salt, lemon juice and grated rind to applesauce. Freeze until a thick, mushy consistency. Add stiffly beaten egg white. Freeze and pack. 10 servings. This sherbet may be prepared in the iceless refrigerator. Freeze to a mushy consistency, beat well, add beaten white, beat well, stir several times while it is freezing.

Applesauce, served hot or cold, either plain, flavored or spiced, with French toast, pancakes, hot rolls, etc., also meats and fowl.

No. 33

SPICED APPLESauce

1 No. 2 can applesauce
 ½ lemon, juice and
 grated rind

1 c. water
 ¼ c. brown sugar
 ¼ tsp. cinnamon
 ¼ tsp. nutmeg

Simmer all together until of the desired consistency.

No. 34

APPLE BUTTER

3 c. applesauce
 ¾ tsp. cinnamon

¼ tsp. salt
 ¾ tsp. allspice
 ½ tsp. cloves

Place applesauce in kettle and cook until it is of "butter-like" consistency. Stir to prevent burning. Add spices fifteen minutes before removing from stove. Time: About 1¼ hours, or, cooked longer.

No. 35

FROZEN APPLESauce AND CIDER

¼ pkg. lime gelatin
 ½ c. boiling cider

1½ tbsp. sugar
 1 c. cold cider
 1 c. applesauce

Dissolve gelatin in the boiling cider and add sugar. Add cold cider and applesauce. Freeze in refrigerator trays or in ice cream freezer. Do not freeze too hard. Serve with meat. Serves 8.

"Sealed in the tin to keep the goodness in."

No. 36

CRANBERRY AND APPLE ICE

¼ c. sugar
 1½ c. water
 1 tsp. gelatin
 ¼ c. cold water

¼ c. lemon juice
 1 c. applesauce
 1 c. cranberry sauce
 1 egg white

Boil sugar and water for 3 minutes. Soak gelatin in the cold water for 5 minutes, then dissolve in the hot syrup. Add lemon juice. When cold add the applesauce and the cranberry sauce. Freeze to a mush. Add beaten egg and continue freezing. Serve with meats. Serves 8.

No. 37

HOT APPLESauce

1 No. 2 can applesauce

2 tbsp. sugar

½ tsp. cinnamon
 (Lemon and salt additional if desired)

Add sugar and cinnamon to applesauce and heat to boiling. Serve hot or cold as a side-dish; or with meats and fowl; also instead of syrup with French toast and pancakes.

**Recipes where large numbers are to be served
such as Hotels, Restaurants, Cafeterias, Insti-
tutions, Church Dinners, etc.**

No. 38 BROWN BETTY — 42 servings, each 1/2 cup

1 No. 10 can applesauce	1 1/2 tsp. nutmeg
3 3/4 qt. cake crumbs	3 qt. water
2 2/3 c. brown sugar	4 tbsp. lemon juice
2 tsp. cinnamon	1 c. fat

Cover bottom of greased steam table pan with a layer of crumbs. Add a layer of applesauce. Add another layer of crumbs. Dissolve brown sugar in water; add spices and lemon juice and pour over mixture. Melt fat and pour over top. Bake in a moderate oven, 350° F., for 45 minutes. May be served with hard sauce, lemon or vanilla sauce, plain or whipped cream. Bread crumbs may be used in place of cake crumbs.

No. 39 COBBLERS — 32 servings, each 1/2 cup

1 No. 10 can applesauce	1/2 tsp. nutmeg
6 tbsp. lemon juice (2 lemons)	1 qt. flour
1/2 c. sugar	2 2/3 tbsp. baking powder
1 c. brown sugar	1 1/2 tsp. salt
	3/4 c. lard
	1 c. milk

Place applesauce in a greased steam table pan. Add sugar, spice and lemon juice. Sift flour, baking powder, and salt together; work in fat and add milk. Roll out dough to fit pan, about 1/2 inch thick. Bake in a moderately hot oven, 400° F., for 30 minutes.

No. 40 APPLESAUCE TAPIOCA—65 Servings, each 1/3 cup

1 No. 10 can Applesauce	1 1/2 tsp. salt
2 c. Minute Tapioca	1 1/8 tsp. cinnamon
2 qts. water	5/8 c. lemon juice
3 c. sugar	1 pt. pineapple juice

Steam tapioca and water in steamer for 45 minutes or until transparent. Mix sugar, salt and cinnamon, and add to tapioca; add lemon, applesauce and pineapple juice. Pour over applesauce and mix well. Bake in moderate oven (350° F.) for 30 minutes. Serve with cream.

No. 41 APPLESAUCE CAKE — CHOCOLATE — 72 servings

1/2 No. 10 can applesauce	1 qt. chopped nuts
1 1/2 lb. shortening	1 1/2 tsp. salt
1 1/2 qt. sugar	2 tbsp soda
6 eggs	2 tbsp. cinnamon
2 No. 2 1/2 cans raisins (5 cups)	1 tbsp. cloves
	2 c. cocoa
	2 1/2 qts. flour

Cream fat, add sugar gradually, continue creaming until well mixed. Beat eggs, fold into creamed mixture. Add chopped nuts and fruit lightly floured. Add sifted dry ingredients, and applesauce. Pour into greased pans. Bake in a moderate oven. Temperature: 350° F. Time: About 1 hour. Recipe makes 8 cakes in pans 8 x 8 inches.

No. 42 APPLESAUCE CAKE — 54 servings

1/2 No. 10 can applesauce	1 tsp. nutmeg
2 c. water	2 tsp. cinnamon
1 qt. sugar	2 tsp. cloves
1 lb. fat	4 tsp. soda
2 1/4 qt. flour	2 tsp. salt
	1 qt. raisins

Cream fat and sugar. Add applesauce and dry ingredients to sugar and fat. Pour cake mixture into six 7 1/2 x 7 1/2 inch pans. Bake in a moderate oven. Temperature: 350° F. Time: 35 minutes. Either chocolate or white frosting may be used. The amounts of raisins and spices may be varied.

The brand you know by HART



CANNED VEGETABLES
AND FRUITS, INCLUDING

Peas . . . Sweet Corn . . . String Beans
Lima Beans . . . Succotash
Red Kidney Beans . . . Tomatoes
Carrots . . . Peas and Carrots
Pumpkin . . . Squash . . . Beets
Gooseberries . . . Apple Sauce
Cherries

The zest of
all outdoors!



In season every
day of the year

"So many delicious foods which formerly took hours to prepare may now be bought in canned form with all their food value and flavor intact."